

Atty. Dkt. No. 078883-0167  
Appl. No.: 10/669,724

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

Claims 1-22. (Canceled)

Claim 23. (Previously Presented) A composition comprising a non-maltogenic exoamylase that hydrolyses starch by cleaving off one or more linear malto-oligosaccharides, predominantly comprising from four to eight D-glucopyranosyl units, from the non-reducing ends of the side chains of amylopectin, together with at least one further dough ingredient or dough additive.

Claim 24. (Previously Presented) The composition of claim 23, in which the non-maltogenic exoamylase has an endoamylase activity of less than 0.5 endoamylase units (EAU) per unit of exoamylase activity.

Claim 25. (Previously Presented) The composition of claim 23, in which the dough ingredient or dough additive comprises flour, in which the flour is wheat flour or rye flour or mixtures thereof.

Claim 26. (Currently Amended) The composition of claim 23, in which the non-maltogenic exoamylase yields, in a waxy maize starch incubation test, one or more hydrolysis products comprising one or more linear malto-oligosaccharides of from ~~two~~ one to ten ~~d-glucopyranosyl~~ D-glucopyranosyl units, and in which at least 60% by weight of the linear malto-oligosaccharides of from ~~two~~ one to ten D-glucopyranosyl units consist of from three to eight D-glucopyranosyl units.

Claim 27. (Previously Presented) The composition of claim 26, in which at least 60% of the hydrolysis product is maltotetraose, maltopentaose, maltohexaose, maltoheptaose or maltooctaose.

Claim 28. (Previously Presented) The composition of claim 27, in which at least 60% of the hydrolysis product is maltotetraose.

Atty. Dkt. No. 078883-0167  
Appl. No.: 10/669,724

Claim 29. (Previously Presented) The composition of claim 28, in which the non-maltogenic exoamylase is obtained from *Pseudomonas saccharophila*.

Claim 30. (Previously Presented) The composition of claim 29, in which the non-maltogenic exoamylase is encoded by a DNA sequence comprising GenBank accession number X16732.

Claim 31. (Previously Presented) The composition of claim 27, in which at least 60% of the hydrolysis product is maltohexaose.

Claim 32. (Previously Presented) The composition of claim 31, in which the non-maltogenic exoamylase is obtained from *Bacillus clausii*.

Claim 33. (Previously Presented) The composition of claim 32, in which the non-maltogenic exoamylase has a molecular weight of about 101,000 Da as estimated by sodium dodecyl sulphate polyacrylamide electrophoresis.

Claim 34. (Previously Presented) The composition of claim 33, in which the non-maltogenic exoamylase has an optimum of activity at pH 9.5 and 55°C.

Claim 35. (Previously Presented) The composition of claim 23, which further comprises a dough ingredient or dough additive selected from the group consisting of dough strengtheners and crumb softeners.

Claim 36. (Previously Presented) The composition of claim 23, in which the dough ingredient or dough additive comprises an enzyme selected from the group consisting of proteases, oxidoreductases, glucose oxidase, hexose oxidase, ascorbate oxidase, hydrolases, lipases, esterases, glycosidases, amylolytic enzymes,  $\alpha$ -amylase, pullulanase, xylanase, cellulose, and hemicellulase.

Claim 37. (Previously Presented) An improver composition for a starch product, in which the composition comprises a non-maltogenic exoamylase that hydrolyses starch by cleaving off one or more linear malto-oligosaccharides, predominantly

Atty. Dkt. No. 078883-0167  
Appl. No.: 10/669,724

comprising from four to eight D-glucopyranosyl units, from the non-reducing ends of the side chains of amylopectin, together with at least one further dough ingredient or dough additive.

Claim 38. (Previously Presented) The improver composition of claim 37, in which the non-maltogenic exoamylase is obtained from *Pseudomonas saccharophila*, and is encoded by a DNA sequence comprising GenBank accession number X16732.

Claim 39. (Previously Presented) The improver composition of claim 37, in which the non-maltogenic exoamylase is obtained from *Bacillus clausii*, and has a molecular weight of about 101,000 Da as estimated by sodium dodecyl sulphate polyacrylamide electrophoresis, and an optimum of activity at pH 9.5 and 55°C.

Claim 40. (Previously Presented) A dough comprising a non-maltogenic exoamylase that is capable of hydrolyzing starch by cleaving off one or more linear malto-oligosaccharides, predominantly consisting of from four to eight D-glucopyranosyl units, from the non-reducing ends of the side chains of amylopectin.

Claim 41. (Previously Presented) The dough of claim 40, in which the non-maltogenic exoamylase is obtained from *Pseudomonas saccharophila*, and is encoded by a DNA sequence comprising GenBank accession number X16732.

Claim 42. (Previously Presented) The dough of claim 40, in which the non-maltogenic exoamylase is obtained from *Bacillus clausii*, and has a molecular weight of about 101,000 Da as estimated by sodium dodecyl sulphate polyacrylamide electrophoresis, and an optimum of activity at pH 9.5 and 55°C.